

DON A NEW UNIFORM

Spectators Get Glimpse of French Soldiers in New Togs.

Color is Something Between Khaki and Sage Green to Blend With Nature—To Give as Much Invisibility as Possible.

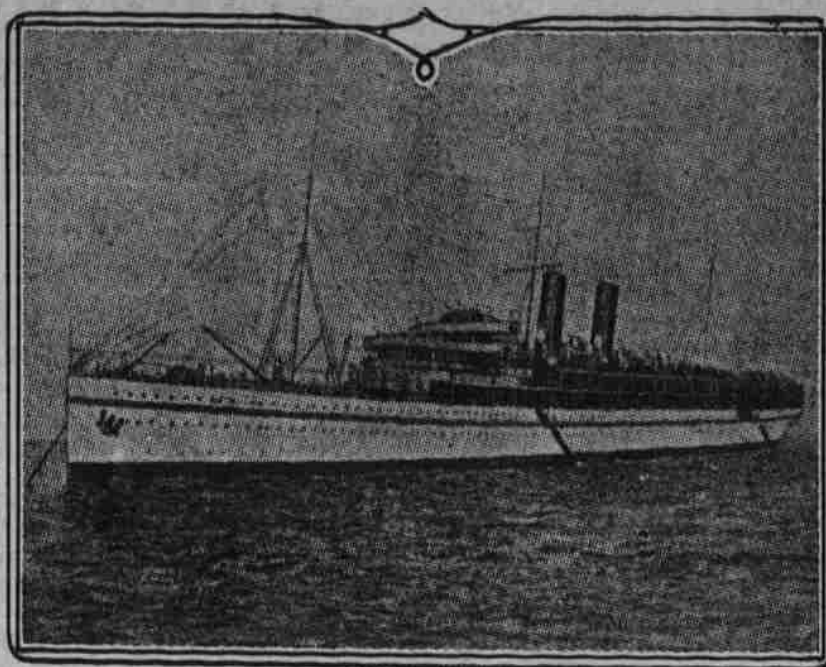
Paris.—Spectators about the Gare de l'Est, the other day, had their first glimpse of French soldiers dressed in the new uniform, when a number of privates came from their "casernes" to exhibit themselves. They had obtained a leave of absence of 25 hours in order to parade about the streets and advertise the innovation in military fashions.

The uniform is known as "l'uniforme reseda," the color being something between khaki and sage green. The purpose of the color is to blend the hue of a regiment with that of the country in which they are marching or fighting, thus adding a new French arm to strategy and endeavor—and if possible to reduce the number of wounded and killed by rendering the soldiers invisible to scouts. The dull yellowish rose and green of the mignonette have wrought the color of the new dress.

When the soldiers drill upon a green or yellowish place in the full light of the sun, the illusion of invisibility is said to be marvelous. When the sun is behind them the illusion disappears.

A similar innovation worked well in the case of armies other than those of France. During the war in the Transvaal, the English discarded their ornate dress and put on khaki, which color blended with the sandy country. This assured them a nearly complete invisibility at times. The purpose of

HIS MAJESTY'S DURBAR YACHT



THE MEDINA

WITHIN a short time King George and his party will sail from England for India, where the imperial durbar will be held at Delhi in December. The new P. and O. liner Medina has been chartered for the royal party and will be added to the navy for the time and manned by navy officers and crew. During her commission she will be one of the smartest and most graceful ships on the ocean. She will be painted white, with a ribbon of royal blue and gold, and a third mast is to be stepped amidships, from which the royal standard will be flown. In these respects the Medina will differ considerably from her sister ship, the Maloja, which is taking distinguished visitors to the durbar, for the Maloja will be painted black with a white ribbon, and have only two masts. The vessels are of 20,000 tons displacement.

the reseda uniform is to blend well with both yellowish and green landscapes.

The helmet is a tiny thing and fits close to the private's head. There is a jacket that extends half way to the knees. Long heavy trousers of the same width at the bottom as at the top of the leg, are confined about the ankle and calf by puttees of coarse cloth.

The heavy, unwieldy breath-stop-

ping straps that crossed the soldier's chest and supported his knapsack and canteen across his back, have been discarded for a simple affair that crosses in the back, and fastens in front to a single strap, down the center of the man's coat. To this hang his knapsack and canteen. There is a strap that goes about the waist, which is fastened to the upper arrangement. The whole may be put on with a single movement.

FORM TOMATO LINE

Evanston Has Procession That Gets Vegetables Free.

Col. Henry M. Kidder is the Giver and He Also Contributes Flowers From His Garden—Hospital One of Beneficiaries.

Chicago.—Evanston has no "bread line," for there is no institution to which the poor may line up with baskets as they do every night around a certain group of Chicago restaurants maintained by a charitable management that gives away bushels of bread and cake and rolls at the day's close. What Evanston has, though, and it is even more unique, is a "tomato line."

Col. Henry M. Kidder is the owner of a "farm" which distributes tomatoes gratis. So far as he knows his is the only recognized and regularly operated free tomato dispensary extant.

Its beneficiaries number scores of families of the poor of Evanston proper and North Evanston, besides many less impecunious ones who accept gifts from the distributor in consideration of his plea that the vegetables will spoil on the vines unless housewives contrive to convert large quantities into pickle, piccalilli, catchup, chili sauce and allied concoctions.

As a result of his invitation there are daily pilgrimages to that quarter of North Evanston where the Kidder homestead is situated, and children form a large proportion of the basket bearers who go to get the tomatoes.

A charity hospital for convalescents in North Evanston also shares bountifully in the distribution. Colonel Kidder supplies the hospital with flowers also, and almost every little girl who goes with her basket for tomatoes re-

turns with a bunch of fresh cut posies as well.

Colonel Kidder is over seventy years of age. Erect, white haired and wearing a goatee, he would be set down anywhere as a "Kentucky colonel of the old school, suh." He is a southerner in appearance and manner only, though, for he was reared in Evanston and his father, Rev. Dr. Kidder, a professor in the Garrett Biblical Institute, was one of the pioneers of the north shore town.

PLAY STAGED BY CONVICTS

San Quentin Prisoners Erect Structure and Make Properties for a Dramatic Performance.

San Quentin, Cal.—In the shadow of "murders' row" of the state penitentiary and with convicts in stripes, both men and women, as an audience, a dramatic performance has been given on a stage erected by the convicts in the prison yard. The play selected was one dealing with the struggles toward honesty of a reformed safe cracker.

Stage properties for the most part were manufactured by the convicts, who threw themselves into the work of preparation in a way that rivaled their reception of the play itself.

Among the audience were men serving life terms. Some of these figured in the prison band, which supplied the music for the piece.

War on Plague Squirrels.

Stockton, Cal.—One thousand farmers, representing 80,000 acres, have imposed a tax of five cents per acre on themselves to exterminate ground squirrels in San Joaquin county, which are said to be infected with bubonic plague.

SHIFTS A DISPLACED HEART

Fluid in the Left Pleural Cavity Had Pushed It Out—Surgeon Puts It in Place Again.

Philadelphia.—With his heart in the right place again, Harry Bayles of Bloomfield, N. J., left the Mountainside hospital, Montclair. The boy, son of Police Sergeant John R. Bayles, entered the hospital a few weeks ago. The history of his case was not clear. The surgeons found that much fluid had accumulated in the cavity that contains his left lung; its pressure had pushed his heart out of its normal position and to the right, so that Harry would have had to lay his hand over his breastbone if he wanted to make love with appropriate gestures.

The surgeons tapped Harry's left pleural cavity very much in the same way and with the same kind of instrument as a nurse taps a bottle of champagne to draw off one glass for the patient. But the surgeons drew all the liquid from the cavity. Then Harry's heart, being relieved from pressure, returned to its proper position and resumed pumping at the same old stand. Literally, Harry breathed freer, but that had not so much to do with his heart as with his left lung; there was more room for air in it after the fluid was removed.

The surgeons advised Harry to keep as quiet as possible, else the fluid may accumulate again. But if it does they will draw it off.

Increased Price of Platinum.

New York.—Platinum has been advancing rapidly in prices recently and now it is quoted in Maiden lane at \$47.50 an ounce. This is the highest price on record and indicates an advance of \$5 an ounce since the first of the year. Local dealers predict a further increase. At the present quotation platinum is worth nearly two and a half times as much as gold.

PAPER BAG COOKERY

VEGETABLES COOKED IN THIS MANNER ARE DELICIOUS.

Combines the Advantages of Baking and Boiling—Delights of New Method Are Many, But It Has Limitations.

The Soyer method of paper bag cookery is never better than when applied to fresh vegetables. A great many vegetables are better when baked in the oven than when cooked in water on the top of the stove, because the juices are better preserved. But the one great objection to baking a vegetable has been the fact that it is likely to grow dry with cooking and acquire a hard crust over the surface. When inclosed in a paper bag the moisture arising from it as it cooks forms an envelope of steam around it and keeps it from drying. The steam cannot escape while inclosed in the bag.

Beets are delicious, cooked in this way, if the oven is hot and they are allowed plenty of time to bake. None of their juices and flavor is lost as in boiling, but when done they are perfectly tender and their skins can be as easily slipped off as when they have been boiled. Very young carrots have a most delicious flavor when baked in one of these cooking bags, a flavor that is quite foreign to the when the are boiled in water. Tomatoes cooked in paper bags are also delicious. They taste much like the boiled ones, but are better, and retain their shape perfectly. If sealed up tight and placed on a grid shelf none of their juices will escape from the bag.

New potatoes baked in bags are without a dry, hard crust, the skin being so tender it can be pulled off with the hand, but many people will prefer to bake potatoes in the old way, as when cooked in the steam filled bag they are too much like boiled potatoes. They lack something of the nutty flavor of the ordinary baked tuber.

Kohlrabi when cooked in this way does not give forth its cabbage-like odor as when boiled, but it is not improved in flavor.

If the summer cottage does not furnish a stove with good broiling facilities, and a porterhouse steak is wanted for dinner, try baking it in a paper cooking bag in the oven. The juices of the meat will be retained and form a delicious gravy, which will not soak through the paper as might be supposed if it is placed upon a grid shelf, where the hot air of the oven can circulate under it as well as over it. It makes a very nice change from broiling, too, as the flavor is different. For ordinary occasions, however, many people will prefer the broiled steak, in spite of the fact that some of the juices are lost in the fire. M. Soyer allows about fifteen or twenty minutes to cook a steak in a paper bag.

The delights of paper bag cooking are many. To the weary housekeeper the best of all is the fact that it alleviates to some extent the burden completely, as writers in search of a sensation would have one believe. The originator of the idea does not assure the housewife of any such good luck. Soups, omelettes and similar egg dishes, the homely cabbage, with some of its relatives; jams, except in limited quantities, and all pasties, such as macaroni, are baked by M. Soyer from this novel method of cookery.

Economy Jelly.

Prepare fruit in the ordinary way, put through the jelly bag; put juice on and boil without adding sugar; can as you would any fruit, having jars or bottles hot; any time during the winter when sugar is cheaper open jars and make your jelly in from eight to fifteen minutes.